MEMORANDUM

DATE: August 28, 1990

TO: Area Supervisors and Sanitarians

FROM: Cloyde W. Wiley, Director
Division of Shellfish Sanitation

THROUGH: Eric H. Bartsch, P.E., Director
Office of Water Programs

SUBJECT: Plants - Procedure - Utensil Washing Requirements and Procedures

CANCEL WORKING MEMO #106

The Division of Shellfish Sanitation will require the installation of three-compartment sinks (TCS) at all shellfish and crustacea processing plants. A three-compartment sink (TCS) must be provided in both the shucking or picking room and in the packing room. If one person is assigned to wash the shucking buckets or picking pans at the end of the day, then only one TCS is required in the shucking or picking room. However, if shuckers or pickers wash their own buckets or pans, then one TCS per 20 shuckers or pickers will be necessary in the shucking or picking room. It will be acceptable to add a third compartment adjacent to a double compartment sink. The third compartment may be added either in a straight line or in an "L" shape, and should be permanently mounted, if possible. However, if space does not allow a permanently mounted basin, then an acceptable alternative will need to be worked out. Swivel faucets to provide water to the three basins will be accepted.

A. The washing procedure shall be according to the procedure below and the attached diagram.

1. Compartment No. 1 shall be filled with a warm solution of an approved detergent.

2. Compartment No. 2 shall be used with running water for rinsing prior to and after washing. This sink shall not be stoppered at any time.

3. Compartment No. 3 shall be filled with a sanitizing solution of the proper strength at the start of the washing operation. Shucking buckets, picking pans, etc., shall be completely submerged in this solution after the rinse that follows the soapy washing.

B. Refer to attached "Chemical Sanitizing Agents" chart. Appropriate test paper shall be available in the plant for the type of sanitizing agent used.

C. Brushes or other Division approved scrubbing devices shall be available and utilized.

D. A cabinet or other effective means shall be provided for storing and protecting sanitized equipment.

E. Sanitarians will be provided a test kit for chlorine and iodine.

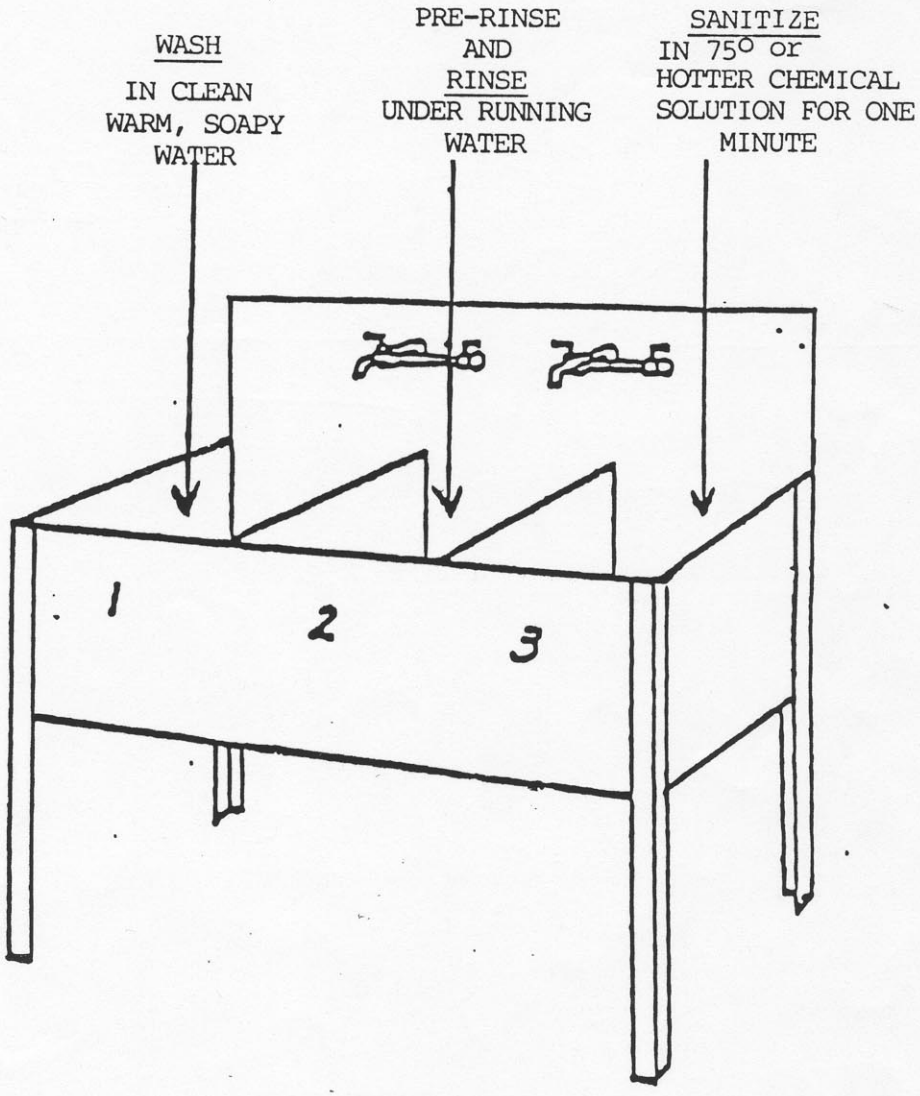
F. The utensil wash sink shall not be utilized for washing hands.

G. Approved detergents and sanitizing agents shall be used according to the NSSP Manual and/or Working Memo #99.

CWW:REC/bjm

Attachments

DISHWASHING PROCEDURE - 3 VAT, CHEMICAL TREATMENT



Chemical Sanitizing Agents *

	Chlorine	*Iodine*	*Quaternary Ammonia*
Minimum concentration			
—for immersion	50 parts per million (ppm)	12.5 ppm	200 ppm
—for power spray or cleaning in place	100 ppm	25 ppm	400 ppm
Temperature of solution	75°F/24°C+	75–120°F 24–49°C Iodine will leave solution at 120°F. Iodine is also relatively effective in cold water.	75°F/24°C+
Time for sanitizing			
—for immersion	1 minute	1 minute	1 minute; however, some products require longer contact time; read label.
—for power spray or cleaning in place	Follow manufacturer's instructions.	Follow manufacturer's instructions.	Follow manufacturer's instructions.
pH (detergent residue raises pH of solution)	Must be below pH 10.	Must be below pH 5.5.	Most effective around pH 7 but varies with compound.
Corrosiveness	Highly corrosive to some substances.	Slightly corrosive.	Not corrosive.
Response to organic contaminants in water	Quickly inactivated.	Made less effective.	Not affected.
Response to hard water	Not affected.	Not affected.	Some compounds inactivated but varies with formulation; read label.
Indication of strength of solution	Test kit required.	Amber color indicates effective solution, but test kits must also be used.	No reliable test for active agent remaining in solution. Follow label instructions closely.

* Source - Current Concepts in Food Protection USFDA Manual.